



## **TEMPORARY FOOD ESTABLISHMENT HEALTH PERMIT CHECKLIST**

- ☐ Submitted temporary health permit application.
  - Indicated the Establishment/Organization name.
  - Supplied the number for the individual responsible for the establishment at the event.
  - Provided the time the establishment is ready for inspection.
  - Entered a Certified Food Protection Manager number (if your establishment has had more than one temporary event at the same location).
- ☐ Provided a menu.
- ☐ Provided where the menu items were purchased.
- ☐ Food samples, if offered.
  - Samples are covered.
  - Samples are individually wrapped/served with proper utensil (toothpick, deli tissue, etc.).
  - Samples are kept under temperature control if needed.
- ☐ Menu items purchased same day as the event
  - If not, purchase food stored at a commercial facility.
  - The agreement is attached to the temporary health permit application submission.
- ☐ Food is made onsite at the event.
  - If not, food is made at a commercial facility.
  - The latest inspection report for the commercial facility.
- ☐ **NO FOOD PREPARATION AND STORAGE IS IN THE HOME.**
- ☐ Raw vegetables and fruits have been washed at a commercial kitchen prior to the event or completed onsite at the event.
- ☐ Food temperatures are maintained at 41°F or below if cold holding or at 135°F or above if hot holding during transportation.
  - Temperature logs available for viewing by practitioner at time of inspection.
- ☐ All food is to be stored at a minimum of 6 inches above the ground.
- ☐ Thermometers are available onsite during the event.
- ☐ Food temperatures are maintained during the event by proper equipment and have ample storage available.
  - Cold holding 41°F or below
  - Hot holding 135°F or above
- ☐ Condiments, if offered, are dispensed properly and protected by overhead cover.

- ☐ Food products are protected from contamination.
  - Sneeze shield, plastic dome, etc.
- ☐ Separate storage for raw vs ready-to-eat foods.
  - Separate storage for transportation to event, to & from the grill, & have either a separate table for processing of food or sanitize between processes.
- ☐ Beverage storage in undrained ice, bleach added.
- ☐ Bagged ice is from an approved source.
- ☐ **NO LEFTOVERS FROM THE PREVIOUS EVENTS BROUGHT TO THIS EVENT, ITEMS TO BE DISCARDED.**
- ☐ Adequate number of serving spoons and tongs.
- ☐ Gloves are provided.
- ☐ Water source is known (public/private)
  - If on private or semi-private well, the well water has been tested within the last year and the results have been attached to the temporary health permit application submission.
- ☐ Mobile units have a food grade hose for water hook up.
- ☐ All equipment, utensils, food, hand washing, and ware washing is under overhead protection.
- ☐ All food is prepared under overhead protection.
- ☐ Rain contingency plan (grill cover, floor covering, wind factor, etc.)
  - Canopy/tent weighed down, disposable items stored to avoid blowing.
  - Blowing rain, all items need to be covered to avoid possible contamination & possible destruction.
- ☐ Hand washing station onsite.
  - Container with clean water with a spout that can continually run.
  - Catch bucket for wastewater.
  - Liquid soap and paper towels.
- ☐ Wash washing station onsite.
  - 3 tubs setup: wash, rinse, and sanitize.
- ☐ Sanitizer onsite.
  - No scented bleach.
- ☐ Test strips for sanitizer onsite.
- ☐ Sanitizing bucket and cloths available onsite.
- ☐ Trash receptacles onsite.

## **PIG ROAST**

- ☐ Indicated where the pig was purchased on the submitted application.
  - Must be from an USDA inspected facility unless obtained from Wisconsin (USDA not needed)
- ☐ Provided the time and location of when the pig was picked up on the submitted application.
- ☐ Temperature of pig maintained at 41°F or below during transportation.
- ☐ Provided the location of storage of the pig prior to cooking, temperature is maintained at 41°F or below.
- ☐ Temperature logs are maintained and made available for viewing by the practitioner at the time of inspection.
  - Take temperatures in different areas of the pig.
  - Best areas for temperatures are the upper hind leg and neck right behind the head.